



Apple and Goat Cheese Flatbread

WITH CANDIED WALNUTS

Meal Kit



Prep & Cook Time

35-45 MIN

Cook Within

7 DAYS

You Will Need

Olive Oil, Salt, Pepper
Baking Sheet, Large Non-Stick
Pan, Small Non-Stick Pan

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Ingredients

1 Yellow Onion
1 ½ oz. Walnut Halves
1 Fuji Apple
2 Naan Flatbreads
2 tsp. Sugar
2 oz. Shredded Mozzarella
½ oz. Baby Arugula
2 oz. Goat Cheese

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/26110

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil



1. Prepare the Ingredients

- Coarsely chop **walnuts**.
- Quarter **apple** and remove core. Cut quarters into thin slices.
- Halve and peel **onion**. Slice halves into thin strips.



2. Caramelize the Onions

- Place a large non-stick pan over medium heat.
- Add 1 Tbsp. **olive oil**, **onions**, $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until browned, 10-13 minutes.
- If onions brown too quickly, add 1 Tbsp. **water** and stir until evaporated.
- While onions caramelize, continue recipe.



3. Par-Bake the Flatbreads

- Place **flatbreads** directly on rack in hot oven and toast, 5 minutes.
- While flatbreads par-bake, continue recipe.



4. Candy the Walnuts

- Place a small non-stick pan over medium heat. Add **sugar** and 2 Tbsp. **water** to hot pan and stir constantly until dissolved.
- Add **walnuts** and stir constantly until water has evaporated and walnuts are shiny and sticky, 2-3 minutes.
- Remove from burner. Transfer walnuts to a plate and let cool, 5 minutes.
- When walnuts are cool enough to handle, break into small pieces.
- While walnuts cool, continue recipe.



5. Bake Flatbreads and Finish Dish

- Place par-baked **flatbreads** on a clean work surface. Divide **shredded cheese** evenly on flatbreads, then shingle **apple slices** on top. Drizzle 1 tsp. **olive oil** on each flatbread.
- Place flatbreads directly on oven rack, with prepared baking sheet on rack below to catch any drips. Bake until flatbreads are golden brown and apples are tender, 10-12 minutes.
- Carefully remove from oven.
- Plate dish as pictured on front of card, garnishing flatbreads with **caramelized onions**, **candied walnuts**, **goat cheese** (crumbling with your hands, if necessary), and **arugula**. Bon appétit!